

SEA CHEF DOCKSIDE KITCHEN

MENU

SOUP & SALADS

CHOPPED SALAD	\$14
iceberg lettuce, crisp bacon, chopped egg, tomato, scallion, blue cheese crumbles & buttermilk dressing	
MIXED GREEN SALAD	\$12
mixed greens, cucumber, feta, peppers, red onion, tomato, radish, sunflower seed, honey-lemon mustard vinaigrette	
ADD PROTEIN TO SALAD	
grilled chicken \$7	fried oysters \$10
grilled shrimp \$9	grilled tuna \$15
SHE CRAB SOUP	\$9
lump crab meat, sherry, cream,	<i>cup</i>
spiced oyster crackers	<i>bowl</i> \$16

FRIED PLATTERS

SHRIMP	\$19
served with slaw, cocktail sauce, hushpuppies, seasoned fries	
OYSTERS	\$22
served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	
MARKET FISH	MP
served with slaw, lemon-tartar sauce, hushpuppies, seasoned fries	

SANDWICHES

SERVED ON A TOASTED BUN WITH SEASONED FRIES

CHEF MAC BURGER*	\$16
grilled sterling silver beef cooked medium or well done, american cheese, lettuce, tomato, crispy onions, spicy pickle, special sauce	
Add bacon \$2 Veggie patty available	
SHRIMP BURGER	\$18
seared shrimp cake, pickled daikon & carrot mix, chili-garlic mayonnaise, cilantro, arugula	
CRAB CAKE BLT	\$24
fresh NC jumbo lump & lump crabmeat, applewood bacon, lettuce, tomato, lemon-tartar sauce	

KIDS

SERVED WITH FRIES

FRIED SHRIMP	\$12
CHICKEN FINGERS	\$9
LITTLE CHEESEBURGER	\$10
add bacon \$2 lettuce, tomato, or sauce \$1	

SMALL PLATES

OFF THE BOAT TUNA SALAD	\$12
freshly poached local tuna dip, served with crackers & spicy pickles (<i>pints available to go at the counter \$18</i>)	
STEAMED SHRIMP	\$13 / \$25
lemon, drawn butter, seafood spice, cocktail sauce	
Half pound \$13	One Pound \$25
CALAMARI	\$17
crisp fried hand-cut squid, chinese five spice, fresno chili, scallion, lime, nuoc-cham dipping sauce	
STEAMED CLAMS	\$18
chorizo sausage, peppers, garlic & white wine broth, cilantro, grilled baguette	
CRAB FRITTERS	\$19
pamlico sound blue crab balls, panko breadcrumbs, smoked pepper aioli	
TUNA TARTARE	\$15
fresh oregon inlet tuna, avocado, radish, green onion, pickled cucumber, ginger ponzu sauce, tapioca cracker	
CHARBROILED OYSTERS	\$16
half dozen savage inlet oysters, garlic-lemon butter, parsley, toasted breadcrumb	

BIG PLATES

SHRIMP BOIL	\$24
wild caught shell on shrimp, sweet corn, smoked sausage, potatoes, seasoned and served with drawn butter	
GRILLED N.Y. STRIP*	\$34
12 oz center-cut steak, seasoned fries, mixed greens, chimichurri sauce	
GRILLED WANCHESE TUNA STEAK*	\$29
cous cous, cherry tomatoes, kalamata olives, string beans, artichoke hearts, arugula, fried capers, basil pesto	
SCALLOP CARBONARA	\$31
seared sea scallops, bucatini pasta, crispy pancetta, snap peas, pea shoots, parmesan	
CAPTAINS PLATTER	\$39
fried calamari, half pound steamed shrimp, crab fritters, steamed clams, hushpuppies, fries, dipping sauces	

SIDES

HUSHPUPPIES (6)	\$6
FRIES & SMOKED PEPPER AIOLI	\$6
COLESLAW	\$4
BRUSSELS WITH SEEDS & AGRODOLCE	\$7
ONION RINGS & COMEBACK SAUCE	\$7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This restaurant's food is processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please kindly inform a member of staff or ask for more information.

We accept all major credit cards, a 3% surcharge will be added to all credit card transactions.

BEER

DRAFTS

LOCAL ROTATING TAP	\$9
1718 brewing - ocracoke, nc	
COSTERO MEXICAN LAGER	\$8
carolina brewery - chapel hill, nc	
ALLAGASH WHITE	\$8
allagash brewing company - portland, me	
PERNICIOUS IPA	\$8
wicked weed brewing - asheville, nc	

CANS

LOST COLONY - KITTY HAWK BLONDE	\$7
LOST COLONY - FLOUNDER POUNDER	\$7
LANDSHARK LAGER	\$6
MILLER LITE	\$6
MODELO	\$6
MICHELOB ULTRA	\$6
BUDWEISER	\$6
BUD LIGHT	\$6
BUD ZERO N.A.	\$6
BUSCH LIGHT	\$5
BOLD ROCK APPLE CIDER	\$6
WHITE CLAW	\$6
lime or black cherry	
SUNBOY SPIKED COCONUT WATER	\$9
pineapple or passionfruit	

WINE

SANDWICHES

PINOT GRIGIO	<i>glass</i>	\$11
mezzacorona delle, venezie, italy	<i>bottle</i>	\$44
SAUVIGNON BLANC	<i>glass</i>	\$10
sand point lodi, california	<i>bottle</i>	\$38
CHARDONNAY	<i>glass</i>	\$11
campet ste. marie pays d'oc, france	<i>bottle</i>	\$38
CAVA BRUT	<i>glass</i>	\$10
proa cava, spain	<i>bottle</i>	\$40
ROSÉ	<i>glass</i>	\$11
domaine houchart côtes de provence, fr.	<i>bottle</i>	\$44
PINOT NOIR	<i>glass</i>	\$11
sand point lodi, california	<i>bottle</i>	\$38
CABERNET	<i>glass</i>	\$13
twenty bench north coast, california	<i>bottle</i>	\$48

EVENTS

**CATERING, EVENTS AND PRIVATE CHEF
AVAILABLE IN-HOME, OFF SITE,
AND ON SITE HERE AT THE OREGON INLET
EVENT ROOM UPSTAIRS! FOR MORE INQUIRES
VISIT WWW.SEACHEFOUTERBANKS.COM**



COCKTAILS

MARGARITA	\$13
tequila, triple sec, lime, simple syrup, splash of soda add mango, jalapeno, or tajin	
CAROLINA CRUSH	\$13
vodka, triple sec, crushed orange juice, splash of sprite	
COCONUT LIME MOJITO	\$13
rum, coconut rum, coconut, soda, lime, mint	
PORTSIDE PALOMA	\$13
tequila, grapefruit, lime, simple syrup, soda, campari floater	
KILL DEVIL DARK & STORMY	\$14
kill devil pecan rum, ginger beer, lime	
CUCUMBER GINGER GIMLET	\$13
gin, domaine de canton ginger liqueur, cucumber, lime, simple syrup, soda	
REEL RUNNER	\$13
light rum, dark rum, banana liqueur, blackberry liqueur, pineapple, lime, grenadine	

FROZEN DRINKS

Xtra Large 20oz

PINA COLADA	\$17
STRAWBERRY DAIQUIRI	\$17

ALLOCATED BOURBON

2oz POUR

WILLET POT STILL RESERVE	\$21
BUFFALO TRACE	\$15
COLONEL E.H. TAYLOR - STRAIGHT RYE	\$40
COLONEL E.H. TAYLOR - SINGLE BARREL	\$40
STAGG	\$45
BLANTON'S SINGLE BARREL	\$28
EAGLE RARE	\$18
WELLER SINGLE BARREL	\$60
OLD FORESTER - 1924 10 YEAR	\$36
ELMER T. LEE	\$45

DESSERTS

SERVED TO GO STYLE

SALTED CARAMEL CAKE	\$8
caramel sauce	
LEMON BEACH PIE	\$8
chantilly cream, strawberry sauce, mint	
OLD-FASHIONED BANANA PUDDING	\$8
CHOCOLATE FUDGE CAKE	\$8
raspberry sauce	
SURFIN SPOON ICE CREAM SANDWICHES	\$8
the classic, chocolate dream, old school, macan' pistach, lemon lavaberry	